

VERVE® TOMATO ROASTED RED PEPPER BISQUE

Code de cas
23413

Pack et taille
4 x 1.81 kg (4lb) pouch



A smooth, rich bisque made with tomatoes, roasted red peppers and butternut squash simmered with butter, real cream and garlic.

Faits nutritionnels

Portion 250 mL

Quantité par portion

Calories 350 Calories provenant des lipides

% Valeur quotidienne

Graisse totale 24g **37%**

Graisse saturée 14g **70%**

Gras trans 0.5g

Cholestérol 50mg **17%**

Sodium 970mg **40%**

Glucides totaux 24g **8%**

Fibre alimentaire 5g **20%**

Sugars 18g **36%**

Protéine 4g **8%**

Vitamine A 10% Vitamine C 6%

Calcium 4% Fer 10%

Vitamine E 0% Thiamine 0%

Magnésium 0% Zinc 0%

* Pourcentage des valeurs quotidiennes sont basées sur un régime de 2 000 calories.

Les données nutritionnelles sont basées sur nos données actuelles. Toutefois, étant donné que les données peuvent changer de temps à autre, ces informations peuvent ne pas toujours être identiques au tableau de la valeur nutritive figurant sur les étiquettes des produits.

INGRÉDIENTS

CREAM (MILK), TOMATO PASTE, WATER, ROASTED RED PEPPERS, BUTTER, SUGAR, ONIONS, BUTTERNUT SQUASH, CANOLA OIL, SALT, GARLIC PURÉE, MODIFIED CORN STARCH, WHEAT FLOUR, SPICE EXTRACT (CONTAINS SOY LECITHIN, SPICES (CONTAIN CHILI PEPPER), CITRIC ACID, COLOUR, FLAVOUR.

CARACTÉRISTIQUES ET AVANTAGES

Fully Prepared: Pouch saves time and labour

Easy to prepare: Ability to boil in the bag

Consistent taste and appearance every time

IDÉES DE SERVICE

Garnish with delicately curled yellow bell peppers accented with a fresh basil leaf. • Accent this soup with freshly shredded Gouda cheese surrounded by a flavourful pistou pattern. • Accent this exquisite soup with Parmesan cheese crisp topped with sweet tomato confit and a thyme sprig. • For a lovely Pasta Primavera in Blush Sauce, toss penne pasta and vegetables in a rich blend of fresh basil, cream and Verve® Roasted Red Pepper Bisque. Add cooked shrimp or chicken.

PRÉPARATION

This product has not been fully cooked before freezing. Carefully follow the recommended cooking directions to assure complete cooking.

1. From a frozen or thawed state, immerse pouch in boiling water.
2. Heat product until 80°C / 180°F.
3. Using a ladle or insulated gloves, remove pouch from water.
4. Open Pouch: Make a cut with a knife near top of pouch. Carefully pour into steam table insert or holding kettle. Do not add water or milk.

MANIPULATION

Keep frozen at 0°F (-18°C) or below. Thaw pouches (35-40°F / 2-4°C) for up to 15 days.

STOCKAGE

Durée de conservation: 21 MONTHS

Température de stockage: - 18C

PLUS

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DÉTAILS DE L' EMBALLAGE

Pack et taille:	4 x 1.81 kg (4lb) pouch	Poids du boîtier:	7.75 KG	UPC:	63211234138
Cube:	0.0116 M	Taille de la valise:	48.10CM x 24.61CM x 9.84CM (L x W x H)	SCC-14:	10063211234135